

Mezze

HUMMUS (VE) 9

blend of chickpea purée, tahini and lemon juice

LABNEH 9

white cream cheese dip made from strained yoghurt topped with dried mint

CHEESE SAMBOUSEK 12

Lebanese pastry filled with sheep's cheese and parsley

TABBOULEH (VE) 12

homemade parsley salad with cracked bulgur wheat, tomato, mint, lemon juice and olive oil

KIBBEH 18

cracked wheat shell filled with marinated minced lamb, onions and pine nuts

LAMB SAMBOUSEK 12

Lebanese pastry filled with minced lamb and parsley

MOUTABEL 9

homemade chargrilled aubergine, blended with tahini and lemon juice, topped with fresh pomegranate seeds

FALAFEL (VE) 7

chickpea-spiced croquettes with sesame seeds served with tahini

SPINACH FATAYA (VE) 12

oven-baked filo pastry filled with pine nuts, spinach and feta cheese

ANY THREE MEZZE FOR 24

maximum one lamb dish

RED LENTIL SOUP (VE) 9

caramelised onion in olive oil, garlic, red chilli and cumin

SEASONAL SOUP OF THE DAY 9

served with a bread roll and butter

ARABIC CHICKEN WINGS 12

marinated with our special blend of spices and garlic, served with pickled vegetables and homemade garlic sauce

SALT AND PEPPER PRAWNS 15

deep fried to a crisp, lightly seasoned with salt and pepper, fresh red chilli and fried garlic

 Pairs with Journey's End Weather Station Sauvignon Blanc

CAESAR SALAD 12

cos lettuce, shaved Parmesan, croutons, and a creamy Caesar dressing

Add grilled chicken breast 6

OCTOPUS SALAD 14

avocado, tomato, beetroot, lettuce and citrus dressing

 Pairs with Luis Felipe Edwards Reserva Pinot Noir

FATTOUSH SALAD (VE) 13

baby gem, crispy pitta, cucumber, mixed bell peppers, tomato, radish, olive oil and pomegranate molasses

MIDDLE EASTERN SUJUK 15

dried, spicy and fermented beef sausage with pitta and yogurt

HEAD CHEF'S CHOICE SALAD 14

mixed baby leaves, palm heart, asparagus, grilled artichoke, avocado, cherry tomato, lemon and olive oil

Starters

ARABIC GRILLED SEA BASS 30

coated with our special blend of spices, then grilled and served with pickled vegetables and tahini sauce

FARROUJ MESHWI 24

boneless marinated baby chicken, grilled and served with our homemade Arabic garlic sauce

SHISH TAOUK 22

chicken breast, marinated in our own house Middle Eastern spices served with pitta bread, garlic sauce and pickled vegetables

STRIPLOIN STEAK 45

8oz USDA grilled striploin steak, grilled tomato, Koffmann fries, rocket salad

 Pairs with Arte De Argento Malbec

MIXED GRILL 25

lamb chop, shish taouk and lamb kofta, homemade chilli and garlic sauces

 Pairs with Luis Felipe Edwards Reserva Pinot Noir

SAUCES 4

PEPPERCORN | MUSHROOM
CHIMICHURRI (VE)

KING PRAWNS 35

fresh red and green chillies, garlic and coriander with Middle Eastern spices

LAMB KOFTA 22

pickled vegetables, garlic and chilli sauce with grilled tomato and pitta bread

GRILLED LAMB CHOPS 30

choose Kastalita Ghanam marinated in Lebanese spices, or simply seasoned in salt and pepper

From The Grill

CONFIT DUCK LEGS 25

potato fondant, sautéed green beans, silver baby onion jus

 Pairs with Valdivieso Valley Selection Merlot
TRADITIONAL WHOLE
LOBSTER THERMIDOR 90

Perfect for sharing

diced lobster meat, buttery white wine sauce with egg yolk and brandy, placed back into the lobster shell, topped with parmesan and gruyère cheese then broiled

 Pairs with Reign of Terroir Chenin Blanc, Swartland

CANTONESE STEAMED SEA BASS 25

ginger and spring onion, sesame oil and soy sauce

 Pairs with Greco Di Tufo, Rocca Del Dragone Tre Fiori

SPAGHETTI ARRABIATA (V) 20

a classic spiced pasta with chilli, garlic, parsley and tomato

PAN-FRIED NORTH ATLANTIC COD 30

squash purée, fennel, cherry vine tomato and lemon

PRAWN LINGUINE 25

succulent prawns in chilli garlic and tomato linguine

Mains

KOFFMANN FRIES 6

STEAMED BASMATI RICE 6

NEW BABY POTATOES 6

WHOLE FANNED AVOCADO 6

FRESHLY BAKED BREAD 4

SEASONAL VEGETABLES 6

ARABIC RICE 6

Sides

(V) Vegetarian (VE) Vegan



The optional £1.23 on your bill guarantees that a life-changing GiftTree will be planted, to help counter balance the carbon footprint of your meal. www.gifftrees.com

If you have any allergies or dietary requirements, please speak to a member of the team before ordering. Please be aware that traces of allergens used in our kitchen and bar areas may be present, and we cannot guarantee the absence of allergens from our dishes or drink serves. A discretionary 15% service charge will be added to your bill.

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SCAN TO VIEW A
MENU WITH CALORIES



azurrah